

1. A method for packaging crabmeat comprising the steps of:
providing a packaging vessel;
placing a volume of crabmeat into said packaging vessel;
adjusting a volume of air within said packaging vessel to obtain an air to crabmeat ratio such that undetected anaerobic bacterial growth is prevented;
sealing said packaging vessel; and
pasteurizing said sealed packaging vessel.
2. The method of claim 1 wherein said packaging vessel is a flexible pouch.
3. The method of claim 2 wherein said flexible pouch is comprised of a multi-layered film.
4. The method of claim 3 wherein said multi-layered film comprises:
at least one layer of polyethylene terephthalate;
at least one layer of nylon;
at least one layer of aluminum; and
at least one layer of cast polypropylene.
5. The method of claim 1 wherein said sealing step includes the use of a partial vacuum.
6. The method of claim 2 where in said air to crabmeat ratio is at least 6% by volume.
7. The method of claim 2 wherein said air to crabmeat ratio is essentially 20% by volume.
8. The method of claim 2 wherein said air to crabmeat ratio is about 13-20% by volume.
9. The method of claim 2 wherein said air to crabmeat ratio is about 6-43% by volume.
10. A packaged crabmeat product comprising:
a packaging vessel;
a volume of crabmeat placed into said packaging vessel; and

a volume of air within said packaging vessel, said volume of air being adjusted to obtain an air to crabmeat ratio such that undetectable anaerobic bacterial growth is prevented, wherein said packaging vessel is sealed and pasteurized.

11. The packaged crabmeat product of claim 10 wherein said packaging vessel is a flexible pouch.

12. The packaged crabmeat product of claim 11 wherein said flexible pouch is comprised of a multi-layered film.

13. The packaged crabmeat product of claim 12 wherein said multi-layered film comprises:

at least one layer of polyethylene terephthalate;

at least one layer of nylon;

at least one layer of aluminum; and

at least one layer of cast polypropylene.

14. The packaged crabmeat product of claim 11 wherein said air to crabmeat ratio is at least 6% by volume.

15. The packaged crabmeat product of claim 11 wherein said air to crabmeat ratio is essentially 20% by volume.

16. The packaged crabmeat product of claim 11 wherein said air to crabmeat ratio is about 13-20% by volume.

17. The packaged crabmeat product of claim 11 wherein said air to crabmeat ratio is about 6-43% by volume.